

TO START

SMOKED EDAMAME (SO, V) Charcoal-Charred, Maldon Salt	40	SHRIMP TEMPURA (E, G, M, SE, SF, SO, SP) Sweet Chili Mayo, Lime	95
SPICY EDAMAME (E, SO, V) Tossed In Chipotle Mayo & Rayu Japanese Sauce	45	CRISPY BABY SQUID (E, G, M, SE, SF) Lemon Aioli, Togarashi, Jalapeño	105
JAPANESE GUACAMOLE (M, SE, SO, V) Togarashi Plantain Chips, Lotus Root, Chive Oil, Cancha	80		

OYSTERS

Cultivated in the Marennes-Oléron basin, with sweet, nutty, and buttery notes.
(All our oysters are served with shallots, red vinegar, and signature spicy sauce.)

GILLARDEAU NO. 2 (R, SF, SP)
SIX 420 | DOZEN 840

GOURMET HOUSE CAVIAR

Gourmet House Caviar is a premium brand of caviar known for its exceptional quality, taste, and texture. It is made from the eggs of sturgeon that are ethically and sustainably farmed in pristine waters under strict quality-control measures.

ROYAL BAERII (D, E, F, G, R) // 30G 610 | 50G 880 | 100G 1,650
Full-bodied caviar with a fresh silky taste, and a slightly aromatic buttery note at the end

OSCIETRA ROYALE (D, E, F, G, R) // 30G 830 | 50G 1,320 | 100G 2,420
One of the most prized breeds, renowned for its velvety texture and persistent, delicious nutty flavor

BELUGA IMPERIAL (D, E, F, G, R) // 30G 2,090 | 50G 3,520
The world's finest caviar, offering astonishing and complex flavors

SASHIMI & NIGIRI

(E, G, R, SO, SP)

SASHIMI (3PCS) | NIGIRI (2PCS)

SAKE	Salmon	90/70	OTORO	Fatty Tuna Belly	140/120
KANTO	Wild Sea Bass	90/70	NIKU	Japanese A5 Wagyu (Only Nigiri)	130
AKAMI	Bluefin Tuna	110/90	SASHIMI CHEF 'S SELECTION (F, M, R)		390

MAKI

ROCK AND ROLL (E, G, M, SF, SO, SP) Shrimp, King Crab, Avocado, Cucumber, Bulgogi Sauce	125	NIKU A5 (E, G, M, R, SO) Seared A5 Wagyu, Baby Asparagus, Takuan, Avocado, Truffle Mayo	200
SAMURAI SALMON (E, F, G, M, R, SE, SF, SO) Salmon, Avocado, Kani, Gochujang Mayo, Bonito Flakes	115	SHOWTIME MAKI (E, G, M, SE, SF, SO) Hokkaido Scallops, Ebi Tempura, Ponzu Pearls, Beurre Blanco, Coriander Cress	135
SPICY TUNA (F, G, R, SE, SF, SO) Avocado, Pickled Cucumber, Spicy Kimchi Mayo	130	SUSHI PLATTER (E, F, G, M, R, SE, SF, SO, SP) Chef's Selection of Signature Sushi, Sashimi, and Maki Rolls	880
CRAZY CALIFORNIA (E, G, M, SF, SO) King Crab Mix, Avocado, Cucumber, Volcano Mayo	140		

(A) Alcohol . (C) Celery . (D) Dairy . (E) Egg . (F) Fish . (G) Gluten . (L) Lupin . (M) Mustard . (PN) Peanuts . (R) Raw . (SE) Sesame
(SF) Shellfish . (SO) Soya . (SP) Sulphites . (TN) Tree Nuts . (V) Vegetarian

For any food allergies and intolerances, please speak to a member of our team before placing your order.
Food may contain shellfish, peanuts, soybeans, sesame, fish, eggs, celery, mustard, milk, gluten and sulphites.
Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness.

Prices are in UAE Dirhams inclusive 10% service charge, the 7% municipality and 5% VAT

RAW

WAGYU CARPACCIO (D, E, G, M, R, SE, SO)
Truffle Mayo

SALMON (F, M, R)
Citrus Dressing

TUNA (F, G, M, R, SO, SP)
Blood Orange Dressing

JAPANESE A5 WAGYU (G, R, SO)
Fermented Chilli Soy

SALADS

BABY SPINACH (E, G, SE, SO, V)
Edamame, Avocado, Hearts Of Palm, Black Quinoa,
Goma Sauce

BEETROOT (D, E, G, M, SO, SP, V)
Heritage Beetroots, Goat Cheese, Agave Dressing

BURRATA (D, G, SP, TN, V)
Pink Organic Tomatoes, Basil Pesto, Balsamic Pearls

CORN & QUINOA (V)
Grilled Corn Kernels, Cucumber, Pomegranate Dressing

ENDIVES (G, M, SO, TN, SP, V) ADD WAGYU COPPA 160
White and Red Chicory, Blood Orange, Cashew

STARTERS

TRIO NORI TACOS (E, F, G, M, R, SE, SO, SP)
Crispy Nori, Salmon, Sea Bass, Tuna, Sushi Rice

WAGYU SHARING TARTARE (E, G, M, R, SO)
Truffle Mayo, Shallots, Capers, Chives,
Dijon Mustard, Carasau, Black Truffle

WAGYU GYOZA (D, G, SE, SO)
Ponzu Butter Sauce, Cabbage, Spring Onion, Sesame

ITALIAN MEATBALLS (C, D, E, G)
Wagyu Beef, Rustic Tomato Sauce, Burrata Cream, Basil

TRUFFLE ARANCINI (C, D, E, G, V)
Sicilian Rice Balls, Wild Mushrooms, Buffalo Mozzarella

PIZZETTA

QUEEN MARGHERITA (D, G, M, TN, SO, V)
San Marzano Tomato Sauce, Stracciatella,
Parmigiano Reggiano, Basil Pesto, EVO Oil

TRUFFLE (D, G, TN, SO, M, V)
Parmigiano Reggiano Sauce, Wild Mushrooms,
Buffalo Mozzarella DOP, Fresh Black Truffle

THE THEATER (D, G, M, TN, SO)
Datterino Cream, Buffalo Mozzarella DOP,
Spicy Salami, Tropea Onion, Rocket

PASTA

CANNELLONI (C, D, E, G, V) 190
Fresh Egg Pasta, Buffalo Ricotta & Spinach Filling, Béchamel

BLACK TRUFFLE RISOTTO (C, D, V) 195
Wild Mushrooms, Parmigiano Reggiano, Fresh Black Truffle

RISOTTO FRUTTI DI MARE (C, D, F, SF) 260
Acquerello Carnaroli Rice, Lobster Bisque, Octopus, Prawns,
Clams, Amalfi Lemon Zest

CRAB RAVIOLI (C, D, E, F, G, SF) 240
Homemade Egg Pasta, King Crab Filling, Creamy Broth,
Caviar

LOBSTER LINGUINE (C, D, G, SF) 545
Gragnano Pasta, Poached Lobster, Bisque, Datterino Sauce,
Basil

MEAT

ROASTED CHICKEN (D, M) 590
Whole Corn-Fed, Crispy Potatoes, Morel Mushroom Sauce

VEAL MILANESE (D, E, G, M) 550
Breaded Milk-Fed Cutlet, Misticanza Salad, Butter
And Sage Sauce

WAGYU SHORT RIB (G, SO, TN) 400
Slow-Cooked Wagyu Short Ribs, Sweet Ginger Soy,
Pistachio Miso, Crispy Leeks

WAGYU RIB-EYE (C, G, SE, SO) 455
Porcini Powder, Rosemary Jus

WAGYU TENDERLOIN (C, D, SP) 465
Bordelaise Sauce, Roasted Baby Vegetables

TOMAHAWK MBS +9 (C, D, SP) 1995
Truffle Mashed Potatoes, Truffle Jus

SEAFOOD

GRILLED OCTOPUS (C, F, G, SF) 180
Crispy Spiced Chickpeas, Aubergine Caponata, Chimichurri

PRAWNS SICILIANA (C, D, G, SF) 220
Beef Nduja, Light Tomato Sauce, Capers, Olives, Basil

BLACK COD (D, F, G, M, SO) 250
Maple-Miso Glazed, Dried Lotus Leaf, Seasoned Chuka
Wakame

DOVER SOLE (D, F, G) 610
Meunière Style, Butter & Lemon Sauce, Capers, Olives

GREEK SEA BASS (A, F) 710
Sea Salt-Crusted, Citrus Dressing

SIDES

EGG FRIED RICE (E, F, G, SE, SO, SP) 60
Tossed with Edamame, Spring Onion, Chilli and Soy Sauce

BROCCOLINI (D, G, SO, SP, TN, V) 85
Charred Tenderstem, Miso, Toasted Almonds

ASPARAGUS (G, SE, SO, SP, TN, V) 85
Romesco, Pistachio, Paprika

TRUFFLE FRIES (D, E, M, V) 95
Triple Cooked Agria Potatoes, Parmesan, Truffle

PURÉE (D, V) 85
Creamy Mashed Potatoes, Black Truffle